



## CRISPY CHICKEN WINGS

SERVINGS: 4

PREPPING TIME: 5 MIN

COOKING TIME: 55 MIN

### INGREDIENTS

- 1kg chicken wings
- 1 teaspoon baking powder
- ½ tablespoon salt
- 1 teaspoon crushed black pepper
- ½ tablespoon Rafiki
- 750g McCain pub style fries
- Garlic aioli

### DIRECTIONS

1. Preheat the oven to 150°C.
2. Add all dry ingredients note: keep the half amount of Rafiki, and give everything a good mix to coat well.
3. Line a baking tray with non stick paper, place a rack on top of the tray, then arrange the chicken, make sure not to stack the meat to get the desired result.
4. Bake for 35 minutes at 200°C, remove from the oven and flip the wings on the other side.
5. Increase the temperature to 220°C and bake further until the wings are golden and crispy.
6. Remove from the oven and serve with McCain Pub style fries (follow cooking instructions on packet)

